

FOOD

STARTERS

STARTER SET

BEEF! tartar, avocado tartar, house-smoked salmon, toasted house bread and butter

PERFECT WITH
LILLET VIVE 0,50 €

12,50 €

THE SALMON CUT

thick cuts of house-smoked salmon, apple horseradish cream, house bread and butter

8,90 € / 11,90 €

BEEF! TARTAR

100% lean beef, done the way it should be – spicy also available! with extra shot of Bulleit Bourbon for 4 €

10,90 € / 16,90 €

CAESAR SALAD

classic and crunchy: romaine lettuce, parmesan, croutons and dressing, served with a whole chicken breast

12,90 €

OUR RECOMMENDATION:

BEEF! CUTS

BEEF! cuts gratinated with Café de Paris and toasted house bread

9,90 €

AVOCADO TARTAR

crumbled feta cheese, olives, tomato, cucumber

9,90 € / 13,90 €

SUPER FOOD BOWL

the healthy dish: with smoked salmon cut, quinoa, avocado, chia, salad, zucchini noodles, sprouts, cranberries and walnuts. Hawaiian dressing

13,90 €

WE CELEBRATE BEEF!

All dishes: Takeout also available. All prices are in Euros and include VAT. If you have questions about allergens or additives, our team will be happy to assist you.
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GRILLED MEAT

THE BEEF! CUT

CANADIAN ANGUS BEEF COOKED FOR HOURS – ‘LOW AND SLOW’ – TO A PERFECT MEDIUM, THEN CHARGILLED IN ONE PIECE OVER AN OPEN FIRE, SERVED IN SLICES

200g 15,00 €

7,50 € for each additional 100g from 500g and more, served on butcher's block to share

LIMITED AVAILABILITY!

SPECIAL CUTS

BEEF TENDERLOIN 22,90 €
2x 90g from the grill, served with truffle oil and parmesan

SIDES

EACH 4,50 €

OVEN BAKED VEGETABLES
SPINACH
ROSEMARY POTATOES
CAESAR SALAD
GREEN SALAD
FRENCH FRIES

SWEET POTATO FRIES 6,50 €

TRUFFLE FRIES with parmesan 8,00 €

CLASSICS

RUMP STEAK 27,90 €

300g cut from the upper middle section, gras and grainfed Angus „The Black“, Uruguay

RIB EYE 29,90 €

350g, the juicy, marbled classic, gras and grainfed Angus „The Black“, Uruguay

STEAK DELUXE DRY AGED

from our maturing cabinet, dry aged for at least 35 days, inhouse, only upon request

RUMP STEAK 29,90 €

300g cut from the upper middle section, Scottish Gallaway, Sylt

OUR STEAKS ARE SERVED WITH
freshly grated horseradish

FISH

SALMON FILLET 17,90 €

200g, Norway, grilled skin side down

KING PRAWNS 10,50 €

3 pieces, with lemon and herb marinade each additional king prawn

PERFECT WITH
TWIN OAKS 0,2l 7,90 €

7,90 €

EACH 2,50 €

SAUCES & CO

CAFÉ DE PARIS BUTTER
CHIMICHURRI
BBQ CRANBERRY
SPICY SPANISH PEPPERONATA
BEEF! SIGNATURE SAUCE
OVEN BAKED ONIONS

BURGERS & CO

BEEF! BURGER

sink your teeth into this: 100% beef, freshly minced, handmade double the meat for 5 €

16,90 €

THE „VEGAN“ BEEF BURGER

Next level: tastes like meat, but it is not, with vegetables

16,90 €

CHICKEN BURGER

with a whole breast of chicken, tasty and juicy

15,90 €

THESE BURGERS ARE SERVED WITH

alpine cheese, iceberg lettuce, tomato, mayonnaise, BBQ cranberry sauce, roasted onions and french fries

PULLED PORK BURGER

pure indulgence from the applewood smoker: with coleslaw, apple, iceberg lettuce, mayonnaise, BBQ cranberry sauce and french fries

14,90 €

STEAK SANDWICH

finely cut beef steak, alpine cheese, crème fraîche, mayonnaise, pickled cucumber and roasted onions, on toast with french fries

14,90 €

TO ALL BURGERS & CO

crispy bacon, avocado, coleslaw, jalapeños

EACH 2,50 €

BEEF! SPECIAL

COMING SOON IN BEEF! MAGAZINE

200G BRAISED OX CHEEK ON PEA MINT PUREE

19,50 € PER PERSON

DESSERTS

EACH 4,50 €

Crème brûlée

Let us surprise you with our seasonally changing desserts!

BEEF!
GRILL & BAR

DRINKS

BEFORE

8,50 €

- APEROL SPRITZ** Aperol, prosecco, soda
LILLET VIVE Lillet blanc, tonic / russian wildberries
WHITE PORT TONIC white port, tonic
BELLINI prosecco, peach purée
SWIZZLE alcohol free, apple cider, ginger / russian wildberries

BEEF! COCKTAILS

- BEEF! BACON MARY** 12,50 €
 Absolut bacon, tomato juice, celery stalk, lemon, salt, pepper, Tabasco, Worcester sauce
- BEEF! SPRITZ** 11,50 €
 Pontica vermouht, tonic
- BEEF! 47** 12,50 €
 Monkey 47, elderflower cordial, cucumber apple ice
- BEEF! THE EDUCATED** 10,50 €
 from our bartender:
 Havana Rum, mint, lemon juice and syrup, red wine
- THE VIRGIN** 9,50 €
 Seedlip gin
 with russian wildberries and fruits

BEEF! BAR HAPPY HOUR

1/2 PRICE | DAILY FROM 5PM TO 7PM

WE CELEBRATE BEEF!

WHITE WINE

- RIESLING DRY** 2018 0,2l / 6,90 €
 Rheingau, Germany, Castle Vollrads 0,75l / 24,00 €
- PINOT GRIS J² DRY** 2019 0,2l / 7,90 €
 Rhine-Hesse, Germany, Becker-Landgraf vineyard 0,75l / 31,00 €
- CUVÉE BIG JOHN** 2018 0,2l / 8,00 €
 Chardonnay, Sauvignon Blanc, Burgenland, Austria, Erich Scheiblhöfer 0,75l / 32,00 €
- SAUVIGNON BLANC** 2019 0,2l / 8,50 €
 Esprit de Bourgois, Loire, France, Henri Bourgeois vineyard 0,75l / 33,00 €
- WINE SPRITZER** sweet or sour 0,2l / 4,90 €

- CIDER** 0,3l / 4,50 €
 Schneider Schoppen dry, Obsthof am Steinberg 1,0l / 14,50 €

WATER

- BAD BRÜCKENAUER** 0,25l / 3,00 €
 semi sparkling 0,75l / 6,00 €
- BAD BRÜCKENAUER** 0,25l / 3,00 €
 still 0,75l / 6,00 €
- BEEF! TAP** 0,5l / 3,00 €
 still or sparkling 1,0l / 6,00 €

SOFT DRINKS

- HOMEMADE LEMONADE** 0,5l / 5,90 €
 daily changing, still or sparkling 1,0l / 9,50 €
- COCA COLA / COKE ZERO** 0,2l / 2,90 €
- FANTA / SPRITE** 0,2l / 2,90 €
- MISCHMASCH** Fritz-Kola with orange 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** apple spritzer 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** grape spritzer 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** rhubarb spritzer 0,2l / 3,50 €
- BUNDARBERG GINGER BREW** 0,33l / 4,90 €
- SMOOTHIE** morning glory or mad berries 0,3l / 5,00 €

RED WINE & ROSÉ

- MALBEC** 2018 0,2l / 6,90 €
 Mendoza, Argentina, vineyard Alamos 0,75l / 24,00 €
- CABERNET SAUVIGNON TWIN OAKS** 2018 0,2l / 7,90 €
 California, USA, Mondavi vineyard 0,75l / 31,00 €
- SCHWARZMANN** 2015 0,2l / 7,90 €
 Zweigelt, Merlot, Cabernet Sauvignon, Burgenland, Austria, Schwarz vineyard 0,75l / 31,00 €
- PRIMITIVO RIPA DI SOTTO** 2018 0,2l / 9,00 €
 Puglia IGT, Puglia, Italy, Provinco vineyard 0,75l / 36,00 €
- TEMPRANILLO** 2015 0,2l / 11,50 €
 Torremilanos Crianza, Spain, Lopez vineyard (organic) 0,75l / 42,00 €
- PINOT NOIR ROSÉ** 2019 0,2l / 6,90 €
 Rhine-Hesse, Germany, St. Antony vineyard 0,75l / 26,00 €

SPARKLING WINE

- SEKT PRIVAT OPPMANN** 0,1l / 6,90 €
 Riesling, Silvaner, Müller Thurgau, Germany 0,75l / 28,00 €
- COLLI NOBILI** 0,1l / 7,90 €
 Prosecco Frizzante, Glera Treviso DOC, Veneto, Italy, Contarini vineyard 0,75l / 39,00 €
- POL ROGER CHAMPAGNER BRUT RÉSERVE** 0,75l / 95,00 €
 Champagne, France, Pol Roger vineyard
- CHAMPAGNE RESERVE BRUT 1ER CRU** 0,375l / 32,00 €
 Champagne, France, Frédéric Maletrez

LONG DRINKS

9,50 €

- GIN FIZZ** Tanqueray, sugar syrup, lemon juice and soda
- MOSCOW MULE** vodka, lime, ginger beer
- DARK 'N' STORMY** Gosling's Rum, lime, ginger beer
- CUBA LIBRE** rum, lime, coke
- LYNCHBURG LEMONADE** Jack Daniels, orange liqueur, lime, Sprite
- MOJITO** rum, sugar, lime, mint, soda
- BOURBON HIGHBALL** bourbon, ginger ale
- CAIPIRINHA** Cachaça, lime juice, cane sugar

BEER

- JEVER PILS** 0,3l / 3,60 € 0,5l / 5,50 €
 draught beer, 4,9% vol.
- JEVER FUN ALCOHOL FREE** 0,33l / 3,60 €
- RADLER** with Sprite 0,3l / 3,60 € 0,5l / 5,50 €
- SCHÖFFERHOFER WEIZEN** 0,5l / 5,50 €
 draught beer or dark, 5,0% vol.
- SCHÖFFERHOFER ALCOHOL FREE** 0,5l / 5,50 €
- GLAABSBRÄU** tradition and innovation since 1744, Seligenstadt
- KELLERBIER** 0,33l / 5,00 €
 original since 1744, directly out of the bottle, 5,2% vol.
- LAGER** the allrounder, 4,6% vol. 0,33l / 5,00 €
- VICKY LOVES PALE ALE** 0,33l / 5,00 €
 absolutely seductive, 5,7% vol.

AFTER

4cl / 5,50 €

- JÄGERMEISTER / AVERNA / RAMAZOTTI SCHLADERER FRUIT BRANDY**

HOT DRINKS

- CAFFÈ** 3,20 €
- ESPRESSO** single / 2,70 € double / 4,20 €
- ESPRESSO MACCHIATO** single / 2,90 € double / 4,40 €
- LATTE MACCHIATO** 3,80 €
- CAPPUCCINO** 3,80 €
- WHITE COFFEE** 3,80 €
- HOT CHOCOLATE** 3,80 €
- TEA** 3,50 €
 Earl Grey, English Breakfast, Green, Fruits, Kamille, Rooibos-Vanilla

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#beefgrillbar   